

PATENT ABSTRACTS OF JAPAN

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(71)Applicant : AJINOMOTO CO INC

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(54) PRODUCTION OF BEEF FLAVOR

(57)Abstract:

PURPOSE: To produce beef flavor having high quality and free from extraneous flavor compared with the flavor of genuine beef bouillon and roast beef, by reacting a dipeptide such as carnosine with a reducing sugar under heating.

CONSTITUTION: 100pts.wt. of one or more kinds of dipeptides selected from carnosine, anserine and balenine are mixed with 10W400pts.wt. of a reducing sugar selected from monosaccharide such as glucose, ribose, etc., and disaccharide such as sucrose, maltose, etc. The mixture is dissolved in water, and the aqueous solution is heated to 80W120°C, preferably to about 100°C until the solution turns brown in color.

LEGAL STATUS

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